

Rosé 2011

CHATEAU MUSAR, BEKAA VALLEY, LEBANON

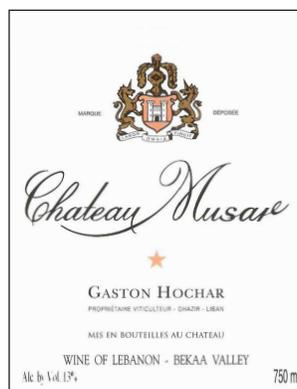


HARVEST & VINTAGE NOTES

The first vintage of Chateau Musar Rose was 1994. Serge Hochar was inspired to make this wine by the wines from Champagne. He decided to blend grapes from indigenous white grape varieties Obaideh and Merwah (said to be the ancestors of Chardonnay and Semillon) with a small amount of Cinsault (also found in southern France, and the famous reds of Châteauneuf-du-Pape) which gives the wine its subtle color. The addition of Cinsault is so small that it allows the wine to preserve its freshness and imparts a stronger character allowing it to pair with more dishes. The DNA of the Obeideh and Merwah grapes also allow the wine to age beautifully. Age definitely suits this wine as it develops complexity and elegance over time. We recommend decanting the wine and serving it at cellar temperature rather than chilled.

The harvest of 2011 posed one of the most challenging experiences in wine making at Chateau Musar over the last 20 years. The year began with a cold January but with insufficient rain. February proved similar with March being sunnier but April and May produced the really big surprise with a level of rainfall to match January, February and March combined. Our indigenous white varieties Obaideh and Merwah were harvested on the 24th of October. We had to harvest them at the same time, as the weather forecast was far from favorable.

The most versatile of all off the Chateau Musar wines, the rosé pairs perfectly with both savory and sweet dishes and drinks beautifully on its own.



GRAPES: Obaideh and Merwah

ALCOHOL: 11.5%

RESIDUAL SUGAR: <2 g/L

PH: 3.52

TOTAL ACIDITY: 4.30 g/L as sulfuric acid; 6.58 as tartaric acid

TOTAL SULPHUR: 38 mg/L

